



# Ypsi Mix

312 N River Street, Ypsilanti MI

734-483-1520

www.ypsifoodcoop.org

## Michigan Fruit Crop Devastation

—By Jen Whaley

For many fruit growers, 2012 will be remembered as there year there was no fruit. I spoke with Steve Karpo of Karpo Farms (Tipton, MI), who was selling a few blueberries at the Tuesday Farmers Market in downtown Ypsilanti. Karpo (pictured on right) is keeping a positive attitude but admitted the situation was grave: "I've never seen anything like this," he lamented, "there's nothing on the trees."

According to the MSU Extension Office, "Freeze events that occurred in April after

the warmest March ever recorded for Michigan caused losses of 80 to 95 percent to Michigan apple, cherry, peach and other tree fruit crops. For apples, blueberries, grapes, peaches, sweet cherries, tart cherries and asparagus, the estimated loss is 58 percent of the 2006-2010 average, a loss of \$209.8 million."

Steve told me that he was going to use the off year to do some replanting of damaged plum trees and perform orchard maintenance; meanwhile he took a job at a local



greenhouse to cover his mortgage payment.

Many growers carry crop insurance, but according to Scott Duso of Almar Orchards (Flushing, MI) "it takes a couple of years to get any money." Almar is YFC's local source for certified organic apples but,

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## SAVING ENERGY

## Better Buildings for Ypsilanti

Residents of Ypsilanti — looking for a boost to help save energy, save money, and make your home more comfortable? Read on:

The Better Buildings program starts with a comprehensive home energy check-up for just \$50. You'll get a full report on your home,

plus free energy-saving

devices like a low-flow shower head and a programmable thermostat. If you choose to act on the report's recommendations, you'll be eligible for up to \$3,000 in rebates, or may choose

financing as low as 0% APR for 2 years for larger energy-saving projects.

For complete details, see [www.regionalenergyoffice.org](http://www.regionalenergyoffice.org) or call (866) 402-1061.

WWW.REGIONALENERGYOFFICE.ORG

southeast michigan regional  
energy office



July is our month  
to really focus on  
eating local.

*"We wanted to  
provide an  
alternative to the  
salad greens from  
California."*

## Eat Local America!

Each July, members of the National Cooperative Grocers Association participate in the Eat Local America challenge in a variety of ways.

Here at the Ypsi Food Co-op, we always focus on bringing you fresh local food. To improve your access to food and support the local food

system, we are also bringing our website up to date with all our local vendors. To learn more: [ypsifoodcoop.org/content/local-vendors](http://ypsifoodcoop.org/content/local-vendors).

In addition, we're working on two new Co-op brochures: *Why Shop Local* and a hardcopy listing of all our local farmers, vendors and

producers. As our expansion continues, watch for posters in the store highlighting some of our favorite local suppliers!

When you're in the store, pick up a copy of the MSU Extension Service brochure on Michigan Produce Availability. It's just one more tool to help you eat local.

## Local Vendor: Seeley Farm

—By Jen Whaley

What do you get when you cross an English major with a Sociology major? A great new local farm!

Alex Cacciari and Mark Nowak of Seeley Farm are in their second year of production at the Tilian Farm Development Center in Ann Arbor Township. Seeley Farm specializes in seasonal salad greens; their trademark products are their ready-to-eat salad mixes packaged in clamshells similar to major distributors like Earthbound Farms. I asked Mark Nowak

why Seeley Farm chose this niche:

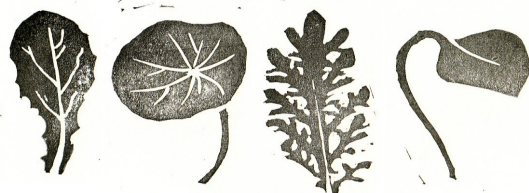
"There was a need for good-quality, year-round, washed and dried greens," he told me, "we wanted to provide an alternative to the salad greens from California."

Mark and Alex met in college in Oregon and lived in upstate New York – working on a sheep farm on Seeley Road – before return-

ing to Michigan to pursue their farming dreams. After working on various local farms, they found the farm incubator program at Tilian. Demand has been good, so when their tenure at Tilian expires at the end of this year, they're hoping to find the right piece of land to continue growing their quality greens.

**SEELEY  
FARM**

*seasonal greens*



# Marion Nestle speaks out on Co-ops

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**Marion Nestle** erative Management Association's (CCMA) annual conference held this year at the Philadelphia Marriott hotel.

Nestle says most grocery stores are run like businesses, meaning they do what is most cost-effective. Unfortunately, she says, that's driving up prices of healthy foods like fruits and vegetables. It's a business model that takes incentives away from growing fruits and vegetables because stores can make more profit selling junk foods.

"If you look at the underlying causes...of malnutrition and hunger, they all have to do with politics and society," she said. "We live in a paradoxical, maybe ironic, world these days where equal numbers are hungry and malnourished as those who have so much to eat that they're obese and developing risk factors for chronic disease."

Nestle says co-ops help solve this paradigm in three ways—supplying cheaper

healthy foods, supporting local farmers and finding systems that make food more accessible and cheaper to everyone. The key is providing a social platform to change the way communities look at food.

Nestle said food co-ops provide that platform because they are inherently local and do things like buy from local farmers and change the way communities think about healthy food.

"People learn how to communicate and how to deal with each other around very local issues," she said. "The [co-op] members have a say in the business. For those who feel passionate about an issue this is an opportunity...to try to make changes that'll be helpful for everyone."

"You have to start someplace, and you start where the people are," she said. "That's why this is so powerful."

—from [www.newsworks.org](http://www.newsworks.org), 6/18/12

**Friday July 13, Downtown Library  
Potluck 6pm, Film 7pm**

**Film: "Gasland" at Downtown Ypsi  
District Library, 229 W Michigan**

Immediately following the Growing Hope Monthly Potluck—please bring a dish to pass! The Sustainability Film Series is co-sponsored by YFC, the Ypsi District Library, Growing Hope, and Transition Town Ypsi. "Gasland" examines the environmental and political ramifications of hydraulic fracturing, or "fracking" for natural gas extraction. The film follows filmmaker Josh Fox, stopping in small towns and big cities, focusing on the effects of fracking on drinking water supplies.



**Saturday July 21, 9:00am - noon, Growing Hope Center**

**Tour De Fresh Bicycle Tour, 922 W Michigan, Ypsi**

Tour de Fresh highlights local successes in building a sustainable food system. Community and school gardens, urban micro-farms, local groceries, the Food Co-op, and Farmers' Markets are some of the highlights. In 2012, Tour de Fresh will include two routes of different lengths, starting and ending up at the Growing Hope Center.

**Sunday July 22, 7am - noon, downtown streets**

The Color Run street race will close portions of Forest, N River, N Huron, W Cross and W Michigan Avenue. Please plan your Co-op shopping accordingly!

**Friday-Saturday July 27-28, Riverside Park**

**Michigan Brewers Guild Summer Beer Fest**

Michigan craft beer will be in our hearts, minds, and gullets at this 15th annual event. Click [www.michiganbrewersguild.org](http://www.michiganbrewersguild.org) for more info and tickets.

**Sunday July 29 11-2pm, Honeybee Alley at the Co-op**

**Urban Honeybee Tour with the Local Honey Project**

Join YFC's Local Honey Project on a tour of alternative hive styles (Warré, Top Bars and more) in urban bee yards. RSVP to [lisa@ypsifoodcoop.org](mailto:lisa@ypsifoodcoop.org) or call 734-483-1520 by 7/25.

**Monday July 30 6:00-6:45pm, at the Co-op**

**New Member Orientation**

"Get to Know Your Co-op!" with a short slide show and a tour of the Food Co-op. All are welcome but new members are especially invited to attend.

July Events

## YPSILANTI FOOD CO-OP

### General Manager

Corinne Sikorski  
[Corinne@ypsifoodcoop.org](mailto:Corinne@ypsifoodcoop.org)

### Editor

Lisa Marshall Bashert  
[lisa@ypsifoodcoop.org](mailto:lisa@ypsifoodcoop.org)

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**NOTICE!**  
Volunteers Needed for the Ypsi Food Co-op tent  
at the Heritage Festival, Aug 17-19. Sign  
up for a shift at the YFC cashier counter.

PLUS

**Impersonate Your Favorite Vegetable!**  
Join the Co-op and members of other city organizations  
dedicated to a more sustainable Ypsilanti  
as we march together in the  
Heritage Festival Parade.  
More details: 734-483-1520  
or sign up at the Co-op!

### Fresh Deals from your Food Co-op!

The July-August edition of the Co-op Deals coupon book is now available at your Co-op! As we celebrate the International Year of Cooperatives, we're proud to feature coupons from cooperatively-owned businesses including Blue Diamond, Once Again, and Eastwind, too! If you'd like to learn more about how co-ops, working together, are building stronger communities, visit [www.strongertogether.coop](http://www.strongertogether.coop).

## Fruit Crop devastation, cont'd

like Karpo, will have no fruit available to customers this fall. Both orchards plan to use their few apples for cider.

The Michigan government is offering some support through the approval of House Bill 5717, which will provide for a low interest loan program for growers, processors and agribusinesses affected by this unprecedented crop loss disaster. Additionally, a Federal disaster request

has been submitted by Governor Snyder to the USDA, but Federal programs can be unpredictable and, like crop insurance, will not come soon enough to help growers and processors with little or no cash flow this growing season.

Growers are optimistic about next year, but one can't help but wonder if the changes in climate patterns may bring about more years like 2012.

Only time will tell.



Harvesting jobs at Almar Orchards will be on hold for 2012.